

Spumante Brut Rosé Special Cuvée

This organic Rosé Spumante is dressed in a light pink color, obtained from a blend of Pinot Grigio and Chardonnay grapes. It strikes with its refined bouquet with delicate hints of strawberry, gooseberries and pink grapefruit. The palate is fresh and delicate, with a soft foam and persistent perlage.

TECHNICAL INFORMATION

Classification	Vino Spumante Rosé
Grape varieties	Pinot Grigio and Chardonnay
Area of origin	Treviso - Veneto
Harvest period	August - September
Winemaking process	Short maceration on the skins, followed by classic vinification in thermo-conditioned stainless steel tanks.
Alcoholic fermentation	10 days at controlled temperature
Foaming	45/60 days in autoclave.
Sparkling winemaking method	Martinotti-Charmat

TASTING NOTES

Perlage and color	Fine and persistent perlage. Light pink.
Bouquet	Delicate hints of strawberry, gooseberries and pink grapefruit.
Taste	Fresh and delicate, with a soft foam and persistent perlage.
Food pairings	Vegetable tempura, salads with fresh vegetables and bean soup.
Serving temperature	6-8° C

ANALYTICAL FEATURES

Alcohol	11,5 % alc./Vol.
Dosage	8/9 gr./l
Total acidity	5-6 gr. / l

ON WINE LIST

Name	Spumante Brut Rosé Special Cuvée - Organic and Vegan Wine
Number	ART. 463

